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KraftŽ Thousand Island Dressing

Here’s a quick clone for one of the best-selling thousand island dressings around. Use this one on salads or on burgers (such as the In-N-Out Double-Double clone) as a homemade “special sauce.” It’s easy, it’s tasty, it’s cheap and it can be made low fat simply by using low-fat mayo. Dig it.

1/2 cup mayonnaise 2 tablespoons
ketchup 1 tablespoon white vinegar 2
teaspoons sugar 2 teaspoons sweet
pickle relish 1 teaspoon finely minced
white onion 1/8 teaspoon salt dash of
black pepper

1. Combine all of the ingredients in a

small bowl. Stir well. 2. Place dressing in a covered container and refrigerate for several hours, stirring occasionally, so that the sugar dissolves and the flavors blend. Makes about 3/4 cup.